

**What is claimed is:**

1. A confectionary product comprising two outer wafer layers, wherein the wafer layers are made from a batter material which includes cocoa powder.
2. The confectionary product of claim 1, wherein the confectionary product includes one or more inner wafer layers and cream fillings between the wafer layers.
3. The confectionary product of claim 1, wherein the product has a form and dimensions of a regular chocolate bar.
4. The confectionary product of claim 2, wherein the product includes 6 or 7 wafer layers and correspondingly 5 or 6 cream filling layers.
5. The confectionary product of claim 1, wherein the product is enrobed with chocolate.
6. A confectionary product comprising:  
two outer wafer layers; and  
at least one inner wafer layer,  
wherein the wafer layer includes 1 to 10% by weight cocoa powder.
7. The confectionary product of claim 6, wherein the wafer layers are formed from a batter comprising:  
from 36 to 39% by weight flour;  
from 0.6 to 0.9% by weight salt;  
from 1.5 to 1.8% by weight vegetable oil;  
from 0.2 to 0.3% by weight Lecithin;  
from 0.05 to 0.07% by weight bicarbonate;  
from 1 to 10% by weight cocoa powder; and  
from 54 to 58% by weight water.

8. The confectionary product of claim 7, wherein the wafer layer indicates 2 to 8% by weight cocoa powder.

9. The confectionary product of claim 8, wherein the wafer includes 3 to 6% by weight cocoa powder.

10. The confectionary product of claim 6, wherein the confectionary product includes cream filling between the wafer layers.

11. The confectionary product of claim 6, wherein the confectionary product is enrobed with chocolate.

12. A method for producing a wafer comprising blending a wafer batter with from 1 to 10% by weight cocoa powder to a viscosity as measured in a Ford cup like viscosimeter to a flow out time of at least 39 at a temperature of 18 to 20°C.

13. The method of claim 12, wherein the wafer batter comprises:

from 36 to 39% by weight flour;

from 0.6 to 0.9% by weight salt;

from 1.5 to 1.8% by weight vegetable oil;

from 0.2 to 0.3% by weight Lecithin;

from 0.05 to 0.07% by weight bicarbonate;

from 1 to 10% by weight cocoa powder; and

from 54 to 58% by weight water.

14. The method of claim 13, wherein the wafer batter includes 2 to 8% by weight cocoa powder.

15. The method of claim 14, wherein the wafer batter includes 3 to 6% by weight cocoa powder.

16. A method for producing a confectionary product comprising:  
blending a wafer batter with from 1 to 10% by weight cocoa powder;  
baking the wafer batter to form a wafer; and  
stacking the wafers together with a filling between the wafers.
17. The method of claim 16, wherein the wafer batter comprises:  
from 36 to 39% by weight flour;  
from 0.6 to 0.9% by weight salt;  
from 1.5 to 1.8% by weight vegetable oil;  
from 0.2 to 0.3% by weight Lecithin;  
from 0.05 to 0.07% by weight bicarbonate;  
from 1 to 10% by weight cocoa powder; and  
from 54 to 58% by weight water.
18. The method of claim 17, wherein the wafer batter includes 2 to 8% by weight cocoa powder.
19. The method of claim 18, wherein the wafer batter includes 3 to 6% by weight cocoa powder.
20. The method of claim 16, wherein the confectionary product is enrobed with chocolate.